

STARTER & SNACK

# Cherry Chocolate Beignets with Vanilla Stewed Cherries

3 October 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 35 min     | 15 min | 20 min | 12     | \$1.80      | 431 kcal |



The recipe Cherry Chocolate Beignets with Vanilla Stewed Cherries can be made in roughly 35 minutes. This recipe serves 12 and costs \$1.8 per serving. This hor d'oeuvre has 431 calories, 4g of protein, and 27g of fat per serving. It is brought to you by Foodnetwork. 1 person has tried and liked this...

## Ingredients

|                                                             |                                                                 |
|-------------------------------------------------------------|-----------------------------------------------------------------|
| <input type="checkbox"/> 1 teaspoon baking powder           | <input type="checkbox"/> 2 ounces bittersweet chocolate, melted |
| <input type="checkbox"/> 4 cups cherries, pitted and halved | <input type="checkbox"/> ¼ cup cocoa powder                     |
| <input type="checkbox"/> 1 tablespoon cocoa powder          | <input type="checkbox"/> 2 ounces dried cherries                |
| <input type="checkbox"/> 2 eggs                             | <input type="checkbox"/> 1 cup all-purpose flour                |
| <input type="checkbox"/> ½ cup red wine                     | <input type="checkbox"/> 1 pinch Pinch salt                     |

☐ ½ cup sugar

☐ 1 vanilla bean

☐ 6 cups vegetable oil, for frying

☐ ¾ cup sugar

☐ 1 ounce vegetable oil

☐ ¼ cup whole milk

EQUIPMENT Bowl, Sauce pan, Knife, Whisk

## Method

- 1 Split the vanilla bean in half and with a back of a paring knife scrape the inside of its seeds. In a medium saucepan, add the 4 cups of cherries, red wine, 1/2 cup sugar and the vanilla bean and it's seeds. Cook over medium heat for 15 minutes, remove vanilla bean. Keep stewed cherries warm.
- 2 To make Cherry Chocolate Beignets: In a large saucepan, heat up the oil for frying to 360 degrees F. In a medium bowl, sift together flour, cocoa powder, baking powder and salt, set aside. In another medium bowl whisk eggs with oil, remaining 1/4 cup sugar and milk.
- 3 Add flour mixture to egg mixture, stir in melted chocolate and dried cherries.
- 4 Roll 2 tablespoons of batter into balls. Fry each side for 1 minute.
- 5 Transfer beignets to a rack.
- 6 To serve, place about 1/3 cup of the poached cherries with liquid in a soup bowl.
- 7 Place 2 to 3 beignets on top and garnish with Cocoa-Sugar Dusting.
- 8 In a small bowl combine cocoa powder and sugar.

### Nutrition per serving

431

KCAL

4 g

PROTEIN

27 g

FAT

44 g

CARBS

|               |                             |
|---------------|-----------------------------|
| Saturated Fat | 5.3 g · 33% of daily needs  |
| Fibre         | 2.9 g · 12% of daily needs  |
| Sugar         | 31.3 g · 35% of daily needs |
| Sodium        | 53.4 mg · 2% of daily needs |
| Cholesterol   | 28.2 mg · 9% of daily needs |
| Vitamin C     | 3.2 mg · 4% of daily needs  |

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/cherry-chocolate-beignets-with-vanilla-stewed-cherries-147329](https://whatsheate.com/cherry-chocolate-beignets-with-vanilla-stewed-cherries-147329)